



MICRO WAVE ICE CREAM

SPECIFICATION

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RE: APPLICATION NUMBER 10/756,908

(0001)

Micro Wave Ice Cream mix is packaged in single serving containers in liquid form. These containers are then placed in cold storage to be frozen.

(0002)

To prepare ice cream for consumption place carton in microwave for 40 seconds. This process changes the hard frozen block ice cream mix into a soft eatable mixture very similar to homemade hand cranked ice cream.



CROSS REFERENCE TO RELATED APPLICATIONS

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APPLICATION NUMBER 10/756,908

STATEMENT REGARDING FEDERALLY SPONSORED RESEARCH OR DEVELOPMENT

NOT APPLICABLE

REFERENCE TO SEQUENCE LISTING, A TABLE OR A COMPUTER PROGRAM LISTING

COMPACT DISC APPENDIX

NOT APPLICABLE

BACKGROUND OF THE INVENTION

This endeavor is to change the manufacturing of a food product, "ice cream" in particular. The industry standard of making ice cream is to take a liquid ice cream mix place it in a computerized freezer where air is pumped into the mix while it is being frozen to a consistency similar to mayonnaise. This allows the factory to package the product prior to placing it in cold storage without a blending of 50% air and ice cream mix the industry standard ice cream would be very much like a block of ice. In order to retain the air into the ice cream the product must be frozen prior to packaging.



BRIEF SUMMARY OF INVENTION

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The idea of Micro Wave Ice Cream is to minimize manufacturing time and eliminate the need for expensive electric computerized freezers to pre-freeze the product before packaging. This process would also eliminate consumers from purchasing a gallon of ice cream only to find out they just bought a half gallon of air. Micro Wave Ice Cream is placed into single serving then placed into cold storage for freezing. The consumer simply places carton in micro wave for 40 seconds and eat.

BREIF DESCRIPTION OF THE SEVERAL VIEWS OF THE DRAWING

NOT APPLICABLE

DETAILED DESCRIPTION OF THE INVENTION

Micro Wave Ice Cream is a concept to minimize the manufacturing of ice cream. This product is placed in single serving carton as a premixed liquid with no air, and then placed in cold storage to freeze the product. To prepare for consumption simply place carton in microwave for 40 seconds and enjoy a special texture of ice cream reminiscent of the days of homemade hand cranked ice cream.